

CLAIMS

1. The use of puroindoline as additive which makes it possible to control the texture and/or the density of a biscuit.
2. The use as claimed in claim 1, characterized in that the puroindoline is used in an amount of 0.02 to 5% by weight relative to the weight of the flour.
3. The use as claimed in either of claims 1 and 2, characterized in that said puroindoline is added to the flour intended for the preparation of said biscuit.
4. The use as claimed in either of claims 1 and 2, characterized in that said puroindoline is added to the dough intended for the preparation of said biscuit.
5. The use as claimed in any one of claims 1 to 4, characterized in that the puroindoline is used to increase the firmness of said biscuit.
6. The use as claimed in any one of claims 1 to 5, characterized in that said puroindoline is used to control the density of a biscuit obtained from a dough whose fat content is between 2 and 30% of the total weight of the dough.
7. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a hard biscuit obtained from a dough whose fat content is between 2 and 20% of the total weight of the dough.
8. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a soft biscuit obtained from a dough whose fat content is between 2 and 30% of the total weight of the dough.
9. The use as claimed in claim 6, characterized in that said puroindoline is used to reduce the density of a puff biscuit obtained from a dough whose fat content is less than or equal to 4% of the total weight of the dough.
10. The use as claimed in any one of claims 1 to 5, characterized in that said puroindoline is used to increase the density of a puff biscuit obtained from a

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